



# JELL-O

The Dainty Dessert.

THE JELL-O GIRL

# JELL-O

## A DAINTY DESSERT



**SIX FLAVORS—LEMON, ORANGE, RASPBERRY,  
STRAWBERRY, CHOCOLATE, CHERRY**  
**10c. PER PACKAGE**

JELL-O is a preparation of the finest gelatine and pure fruit flavors, combined in such a way that it is always uniform, and a most delicious dessert can be prepared in one minute by dissolving the contents of one package in a pint of boiling water. When cool it will be ready to serve.

JELL-O is a pure, wholesome and appetizing food, is endorsed by physicians and approved by the Pure Food Commissioners. Received highest award, Gold Medals at both the St. Louis and Portland Expositions. By following the recipes given in this book, anyone can prepare the most elaborate dessert dishes, with very little trouble and no possibility of failure.

The Illustrated desserts are numbered, the recipes correspondingly numbered showing how to prepare same.

Always keep a few packages of JELL-O in the house for immediate use, which will always enable you to prepare something nice on short notice.

Send us the names and addresses of all your friends and acquaintances whom you think would be glad to receive one of these illustrated recipe books and we will cheerfully mail one to each, free.

**THE GENESEE PURE FOOD CO.**  
**LEROY, NEW YORK.**

# THE MOST POPULAR RECIPE

Probably nine of every ten people who use JELL-O prepare it according to the following recipe and find it delicious and satisfying, and at the same time very inexpensive, as one ten-cent package makes enough dessert for six people:

Dissolve one package Jell-O, any flavor, in a pint of boiling water. When cool it will be ready to eat. It may be served with whipped cream if desired, or any good pudding sauce. The Cream Sauce recipe which follows is very popular.

## CREAM SAUCE

One egg, one-half cup sugar, one tablespoonful cornstarch whipped to a foam. Add one pint boiling milk, let thicken and add one teaspoonful vanilla.

Jell-O, however, as prepared above is a dainty dessert and will be found delightful and appetizing if eaten without the whipped cream or sauce of any kind.

Recipes for more elaborate desserts will be found on pages following.

## SO EASY TO PREPARE

Creams, Custards, Frappés, Sherbets, Salads, Conserves, Sponge Cake, Nut Puddings, Plum Puddings, Chocolate Puddings, Souffles, etc., are so easy to prepare with JELL-O, that it is practically no trouble at all. JELL-O will save nine-tenths of the time the cook now spends preparing desserts, and those made from JELL-O will be superior in every way, at much less cost.

JELL-O is used extensively in sanitariums and hospitals, as it is greatly relished by the sick and convalescent.

## JELL-O RECIPE BOOK

### Raspberry Frappe

**Cover plate.** Dissolve one package of Raspberry or Strawberry Jell-O in one pint of boiling water. When cool add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed raspberries or strawberries.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

### Jell-O Marshmallow

**Number 2.** Dissolve one package Lemon Jell-O in one pint boiling water. Just as it begins to stiffen, drop one-quarter pound of white marshmallows into the Jello-O. Pour into mould and when firm decorate with marshmallows and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

### Tomato Jelly

**Number 3.** Cook one-half can of tomatoes for ten minutes, adding a pinch of soda, if they are very acid. Add half a teaspoon of salt and rub through a sieve or strainer. Pour over it one package of Orange Jell-O which has been dissolved in one-half cup of boiling water, put all in mould and when congealed serve on lettuce leaves with Mayonnaise dressing.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

### Chocolate Foam

**Number 4.** To three cups of boiling water, add five teaspoons of grated chocolate and one cup granulated sugar. Stir well and boil three minutes. Remove from the fire and dissolve in the mixture one box of Orange Jell-O. Stir occasionally until it begins to thicken, then beat it until foamy, and stir into it the beaten whites of four eggs. Beat together with an egg beater until it is rather stiff. (A teaspoonful of vanilla added to the eggs is an improvement.) Pour the mixture into a mould and set away to congeal. Serve with whipped cream.

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# JELL-O RECIPE BOOK

## Jell-O in Quarter Oranges

Number 5.

Dissolve one package of any flavor Jell-O in one pint boiling water. Cut oranges in halves and scoop out all

the pulp. Fill them with Jell-O and allow it to congeal. When firm cut into quarters with a thin, sharp knife and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

## Jellied Apples

Number 6.

Scoop out the core of fine apples and put three seeded raisins or candied cherries in each cavity. Place in a granite or porcelain kettle, add one cup of sugar and one pint of water. Cover and let simmer gently until done, but not broken. Lay apples in mould. Have one package of Strawberry Jell-O dissolved in 1 pint boiling water and when cool, pour over apples. Serve when firm.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

## Lemon Oval

Number 7.

Dissolve two packages of Lemon Jell-O in one quart boiling water. Lay peaches, bananas and seeded grapes in bottom of mould. Pour a portion of the Jell-O over fruit. When set, add remainder of the Jell-O and put away until firm.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

## Cherry Creme De Menthe

Number 8.

Dissolve a package of Cherry Jell-O in one pint of boiling water. Place cherries in mould and a small portion of the Jell-O, when set, add remainder of the Jell-O.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

## Date Dessert

Dissolve one package Raspberry or Strawberry Jell-O in one pint of boiling water and allow to cool. Stone a dozen dates, stuff with pecan nuts, roll in powdered sugar. Line a fancy shallow dish with maccaroons. When the Jell-O is half hardened, pour over maccaroons then stick the dates half way in the Jell-O and set aside to harden.

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## JELL-O RECIPE BOOK

**Grape Frappe** Dissolve one package of Lemon Jell-O in one half pint of boiling water. Add one-half pint of grape juice and stir thoroughly. Set away to cool, stirring occasionally. Beat the whites of three eggs to a stiff froth and when Jell-O mixture begins to thicken, add gradually to the beaten whites, beating with a Dover egg beater all the time. When it is light and stiff enough to keep its shape, pile in a mould and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

**Banana Cream** Peel five large bananas, rub smooth with five teaspoonfuls of sugar. Add one cup sweet cream beaten to a stiff froth, then one package of Lemon Jell-O dissolved in one and one-half cups boiling water. Pour in mould and when cold garnish with candied cherries. Serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

**Maraschino Jelly** Small bottle of Maraschino Cherries, one-half pound Malaga grapes, one-half cup English walnut meats. Pour the syrup from bottle of cherries, adding enough water to make one pint, put on the stove, letting it come to a boil; add one package any flavor Jell-O and set aside to thicken. Seed the Malaga grapes by cutting in half. Put in bottom of mould some of the cherries, grapes and nuts. When the Jell-O commences to thicken, pour a thin layer over these, then another layer of grapes, nuts and cherries, until all are used. Set away to harden and serve with whipped cream flavored with vanilla.

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## JELL-O RECIPE BOOK

### Strawberry Conserve

To one box of Jell-O add a cupful of sugar and one-half pint of boiling water, stirring until dissolved. Beat one pint rich cream lightly, then whip into it one tumbler of strawberry jam. Whip the cream and jam into the dissolved Jell-O, and pour into a mould previously lined with fresh or preserved strawberries. Put on ice to harden, and in season garnish with strawberry leaves.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Sponge Cake Dessert

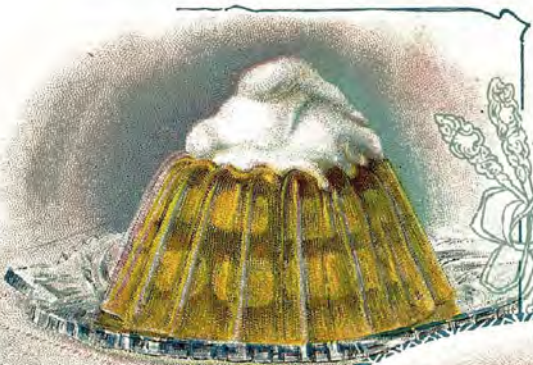
Line a two quart bowl with good sponge cake, reserving a piece large enough to fit in the top. Fill the center with a cream made as follows. Pour one pint of boiling water over one package Lemon Jell-O and add one-half cup of sugar. When cool and beginning to set, add one cup of sweet cream beaten to a stiff froth; then add three large bananas, sliced, and one can of shredded pineapple. After filling center, fit top on and set away to harden. When firm, turn out on large plate and cover with any preferred frosting.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Country Club Sherbet

Dissolve one package of Jell-O in a pint of boiling water, add the juice of three lemons and one orange, and a cup of granulated sugar dissolved in two cups hot water. Freeze as usual. When nearly frozen add the beaten whites of two eggs. Raspberry or Strawberry Jell-O gives a delicate tinted sherbet.

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NO. 2



NO. 4

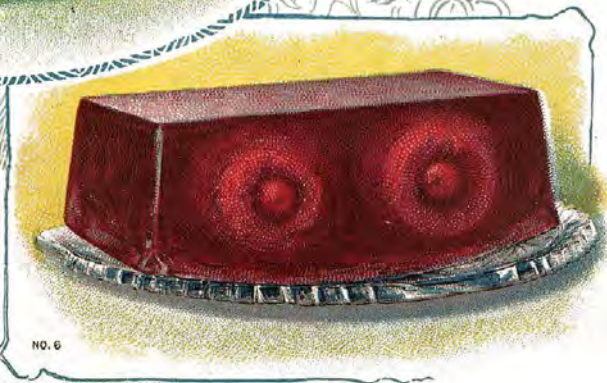


NO. 3





NO. 5



NO. 6

## JELL-O RECIPE BOOK

**Chicken Salad** Dissolve one package of Lemon Jell-O in pint of boiling water. Chop fine one full cup of cold chicken, or cold meat of any kind. Have one cup of chopped nuts of any kind. When Jell-O begins to set, pour into a brick-shaped mould to the depth of an inch, and then place a layer of the nuts and meat thoroughly mixed. Then add more Jell-O, alternating until all your ingredients are used, having Jell-O on top. Set on ice to cool. Serve garnished with lettuce or parsley, and with Mayonnaise dressing.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

**Peach Delight** Dissolve one package of any flavor Jell-O in one pint of boiling water. Pour one-half in mould. Lay canned peaches in the bottom of mould. When cold, pour in the remainder of the Jell-O and another layer of peaches. When hardened, turn out and serve with whipped cream, sweetened.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

**Mint Jell-O with Capers** Make a strong mint tea by steeping a couple of handfuls of mint leaves in a pint of boiling water. When thoroughly steeped, strain, and to a pint of the liquid add one package any flavor Jell-O and a scant teaspoon of salt. Stir until dissolved and set away to cool. When somewhat thickened stir in two tablespoons of capers. Put in mould and set aside to harden. Serve with cold lamb or mutton.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

**Maccaroon Velvet Jell-O** Dissolve one package of any flavored Jell-O in one pint of boiling water. When partly congealed, beat until light, adding one cup whipped cream and six crushed maccaroons. Whip all together thoroughly, letting it harden and serve with whipped cream.

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## JELL-O RECIPE BOOK

### Strawberry Cream

Take one quart of fresh strawberries, saving out enough to garnish the dish. Mash the berries and add three-fourths cup of sugar. Dissolve one package Strawberry Jell-O in one cup of boiling water, then mix both together and let cool, and when partly jellied add one and a half cups of cream whipped stiff and a few fresh strawberries. Pour in mould and set away to harden. Serve with whipped cream and berries around the dish.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Manhattan Salad

Dissolve one package Lemon Jell-O in a pint of boiling water. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve on crisp lettuce leaves with Mayonnaise dressing.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Pine Apple Snow

Take juice from one can of pineapple and one can white cherries. Boil and then stir in one box of Orange Jell-O. Add juice of two lemons and one-half cup sugar. When it begins to harden, add beaten whites of three eggs, the sliced pineapple cut in small pieces, the white cherries and three sliced oranges. Turn into moulds and place English walnuts on top. Set on ice and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Maple Cream

Dissolve one package Orange Jell-O in one pint of boiling maple syrup. Cool, then add one pint whipped cream. Pour in mould, pack in ice and salt until ready to serve. Don't let ice or salt touch Jell-O.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Orange Delight

Dissolve one package Orange Jell-O in one pint of boiling water. When cool, add one orange and one banana sliced in small pieces, six English walnuts and two chopped figs. When set, serve with whipped cream.

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# JELL-O RECIPE BOOK

## Frozen Pudding

Beat well the yolks of three eggs, pour into this one cup of hot maple syrup and set to cool. One and a half cups of whipped cream, five cents worth of blanched almonds cut fine, four maccaroons rolled, one-half box Orange Jell-O dissolved in a little boiling water. Add the syrup to cream, lastly the Jell-O and stir all well. Pour into mould and pack in ice for four hours.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

## Nut Jell-O

One package of Jell-O dissolved in scant one-half cup of boiling water. Set aside to harden. Whip one pint of cream, add one-half cup granulated sugar. Beat white of one egg and stir into whipped cream and Jell-O. Add one cup chopped nuts. Serve in sherbet glasses with preserved cherries.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904

## Chocolate Cream Pudding

Dissolve two packages of Chocolate Jell-O in one quart of boiling water. Set in quart mould to harden. When firm, take sharp knife and cut about one-half inch in from the edge. Scoop out center, leaving simply the bottom and sides of mould covered with Chocolate. Into this cavity pour Lemon-Snow Pudding, made from following recipe: Dissolve two packages of Lemon Jell-O in quart of boiling water. When just beginning to congeal, beat vigorously with Dover egg beater until white and spongy. Pour into mould lined with chocolate and allow to harden. Remove from mould on to platter and serve cut in slices with whipped cream piled on each slice.

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## JELL-O RECIPE BOOK

### Apricot Jelly

Dissolve one package Orange Jell-O in one pint of boiling water. Just as it begins to stiffen, cover the bottom of any bowl with mixture; add a layer of apricots, previously stewed, sprinkle with English walnut meats broken in pieces. Then cover with more Jell-O. Make another layer as before of apricots and nut meats. Cover with Jell-O and set aside to harden. When firm, remove from mould and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Almond Cherry

Dissolve a package of Cherry Jell-O in one pint of boiling water. Pour one-half into mould. Just as it begins to stiffen drop in a row of blanched almonds. When cold, pour in remainder of Jell-O and another row of almonds.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Wine Jelly

Dissolve one package Lemon Jell-O in one-half pint of boiling water, add one-half pint sherry wine and the juice of one lemon. Pour into sherbet cups and allow it to congeal.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

### Mock Plum Pudding

Stew one pint prunes in one quart water. Take out the prunes and dissolve two packages of Chocolate Jell-O in the liquid in which the prunes were cooked and set to cool. Chop the prunes with half a cup of English walnuts, half a cup of raisins, and half a cup of citron. When Jell-O begins to thicken, whip with egg beater and add a wine glass of rum, whip until light and add the chopped fruit and pour into mould. Serve with brandy sauce or whipped cream.

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# JELL-O ICE CREAM POWDER

has made it possible for anybody to make the finest ice cream in a few minutes at a cost of one cent a plate. Simply stir the contents of one package of JELL-O ICE CREAM Powder into a quart of milk, pour it into the freezer and freeze in the usual way. This makes nearly two quarts ice cream. No eggs, sugar, flavoring or anything else to add, as everything but the ice and milk is contained in the package. Best results are obtained by using  $\frac{1}{4}$  cream and  $\frac{3}{4}$  milk. The larger proportion of cream used the richer the ice cream will be.

**Two  
Packages  
25c.**

**For Sale by  
all Grocers**

**FOUR KINDS :**

**Strawberry, Vanilla,  
Chocolate, Unflavored.**



Approved by Pure Food Commissioners.

HIGHEST AWARD, PORTLAND, 1905.

New Illustrated Recipe Book similar to this but containing Ice Cream Recipes only, mailed free on request.

If you do not own an ice cream freezer, one can be bought very cheaply and its cost soon saved by preparing economical frozen desserts with JELL-O ICE CREAM POWDER as a base.

*Experience has proven that best results are obtained by use of the White Mountain Ice Cream Freezer. Manufactured by the White Mountain Freezer Co., at Nashua, N. H. Our demonstrators all over the United States are using this freezer in preference to any other.*

# FANCY JELLY MOULDS FREE

A beautifully illustrated booklet will be found in each package of JELL-O and JELL-O ICE CREAM POWDER, explaining how expensive fancy Jelly moulds can be obtained from us at the mere cost of postage and packing.

Fancy Jelly Moulds are hard to get, and we have been at great expense in designing and manufacturing these.

They are made of Aluminum in beautiful patterns, will not rust, are practically indestructible, and will enable their possessors to serve most attractive desserts in individual dishes. Similar moulds would cost about \$1.00 each, but these particular designs cannot be obtained anywhere else. These moulds can be had in two sizes, the first holding one pint, the second 1-6 pint. There are seven different designs. Purchase a package of JELL-O or JELL-O ICE CREAM Powder to-day and learn how easily these moulds can be obtained.

Beware of the grocer who tries to sell you something else, claiming it is "just as good" as JELL-O. No honest grocer will offer to substitute for JELL-O.

JELL-O is sold and used more extensively throughout the world than any other similar food product.

**THERE IS NO OTHER DESSERT JUST LIKE JELL-O.**

**INSIST  
ON  
GETTING  
THIS  
PACKAGE**



**SIX CHOICE FLAVORS:**

**LEMON, ORANGE, RASPBERRY, STRAWBERRY,  
CHOCOLATE AND CHERRY.**

**10 CENTS PER PACKAGE.**

**MANUFACTURED BY**

**THE GENESEE PURE FOOD CO.  
LEROY, NEW YORK.**



NO. 7

# JELL-O

The Dainty Dessert.



NO. 8